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FRIDAY, APRIL 16, 1920.

From The Argus of March 24, 1920—
"The Argus heretofore has been conducted as an independent newspaper, unbiassed by parties and ever free and ready to state its honest convictions in the interest of the common welfare."

Rock Island Arsenal's Future.

The quad-cities certainly owe it to themselves to quickly find out what is back of reports that practical suspension of manufacturing operations at Rock Island arsenal is being contemplated. Especially should they want to know if dismemberment of the institution is part of the program. If wholesale reductions are part of a general policy which will govern all similar institutions it may be impossible to accomplish much, though a protest certainly is in order. If private manufacturers or champions of other localities are putting something over united effort probably will forestall them.

Any plans there may be for radical curtailments of course have had their origin in congress, which has been moving heaven and earth to trim the budget for the coming year. Months ago word came from Washington that congress was considering cutting appropriations for the ordnance bureau in a radical manner. The scale of the proposed reduction, it was said, might scarcely leave funds enough for Rock Island arsenal to cover the cost of closing up the plant and maintaining an adequate guard over it. Little credence were given these reports at the time because it did not seem possible that congress would go to such lengths in retrenchment. In view of previous intimations word now brought to the arsenal workers' organization carries additional significance.

People of this locality do not wish the government to continue to spend money for the manufacture of equipment for which there is no use. That would be indefensible. Of course there are more guns, ammunition, etc., on hand now than the nation is likely to need in the next few years, which probably accounts for the attitude congress is reported to have taken in regard to ordnance appropriations. As to removal of departments it has been known that for the manufacture of leather and cloth goods has been taken out of the hands of the ordnance department. Whether it is kept here or taken elsewhere it is probable that it will have little to do. Extent of operations by the machine gun plant it is proposed to bring here in its place of course will depend upon how far congress decides to go in the matter of expenditures. Branches of the plant remaining under the ordnance division are not likely to be taken away from here. At least the war department has no known object in taking such a step and no action by congress calls for it.

It is up to the community, however, to keep posted on what is going on and to be prepared on occasion to submit available facts and arguments and if necessary to employ pressure to prevent the arsenal from being discriminated against in favor of other institutions.

Rock Island arsenal has many advantages that are not duplicated by any other in the country. In location, cheapness of power, shipping facilities, organization, etc., it is second to none. Experience has shown that it can turn out not only munitions of war, but goods used by other government departments at a lower price than private manufacturers ordinarily demand. In fact, under the arrangement that has been in force since the signing of the armistice, it has been bidding on government supplies of every kind that it can produce and thus, even where it did not actually get the work without question has tended to secure much more favorable terms than otherwise would have been possible. If economy is the desired end—and that should be the main consideration of congress—it ought to be easy for friends of the arsenal to show where diversion of work to other points or the splitting up of the institution into scattered units would be a serious mistake.

In the long run it will hardly serve the best interests of the country to bring war manufacturing to a standstill. Munitions quickly become obsolete. It is important that at least the experimental work be kept up. That can be done nowhere to better advantage than at Rock Island arsenal. It will cost a good deal to prepare the plant for an extended period of idleness, and vastly more to resume operations when that becomes necessary. Maintenance and overhead will go on and the government will be getting nothing in return.

Even more serious will be the destroying of the working organization which is needed as a nucleus for expansion should an emergency occur. The force here now has proved its value. It knows the business of war manufacturing and in time of need could assemble the great quantities of equipment now on hand and get it ready for use in vastly less time than any force that could be hastily gathered. Having nobody to man the arsenal, with hundreds of millions of dollars worth of arm goods stored there, would be the rankest folly—as bad as having no standing army.

That there would be any considerable loss of population in the quad-cities if the arsenal force were cut down to a few hundred men is to be doubted. Manufacturing industries here are clamoring for more help and it is believed that every man and woman made idle could get employment at once. Maintenance of the arsenal with a reasonably large force is no more important to this community than it is to the entire country as a measure of preparedness.

Philadelphia claims a high school instructor who sells flowers evenings to supplement his salary and enable him to support his family. That's bad enough, but it isn't the worst phase of the situation. So long as teachers peddle to eke out a living the children will be safe, but when peddlers begin teaching, look out. With salaries at the present level we must be prepared shortly to see filling places in the public schools people who ought to be peddling, gathering rags, running errands or scrubbing the office.

Ousted as mayor of New Ulm, Minn., as a pro-German and justly re-elected by the people, Dr. L. A. Fritzsche announces himself as a candidate for the Republican nomination of governor. He may not land it, and again he may. The people are pretty strong these days for the under dog and they don't seem to care much what kind of a dog it is or how it happens to be on the under side.

Women working in railroad offices in Dallas, Texas, are asking permission to wear overalls, as the men are doing, as a matter of economy in dress. It is suspected that the high cost bogey is being a little overworked in some cases to give some people an excuse to do things that they have long wished to do, but didn't dare.

The Tombstone

Here lies man's ancient enemy, Dull Care. Who disinters the unloved cuss, Beware!

"OVERALL clubs" do not strike us as a solution for the high cost of clothes problem. You can't beat the w. k. old law of a. and d. If the demand for overalls in the space of a week becomes abnormal it's a 10 to 1 shot the dealers in denim will soak the "denim donors" by hitching a flock of toy balloons to the price tags.

However, far be it from this Filipp of Facile to discourage the formation of an overall club in our village. We're sadly in need of a regular suit of clothes and willing to go to any extreme to coax the price down a quarter of a mile or so. To prove our sincerity we submit the

OVERALL CLUB MARCHING SONG.

Yankee Doodle went to buy
A coat and pair of pants, sir;
But when he saw the price he cried;
"I'll say there is no chance, sir."

CHORUS.

Yankee Doodle dole do
Looked at his old suit sadly;
He rubbed a thin spot in the rear
Then sighed, "I need clothes badly."

He scratched his head in deep, deep thought,
Then bellowed forth a cheer, sir,
"I know," he yelled, "just what I do
To fix the profiteer, sir!"

CHORUS.

Yankee Doodle grinned and said:
"My idea is a bear, sir;
I'll buy a pair of overalls
And that's all I WILL wear, sir!"

He hunted up a lot of friends
Who thought the scheme was great, sir;
In overalls they marched through town
And sang this hymn of hate, sir:

CHORUS.

"We've changed from suits to overalls
And damned be he who swiches!
Until the price of clothing falls
We'll stick to denim breeches!"

ARE nominations in order? If so, we present the name of "Jack" Fisher as a candidate for Omicron Omphah of the Order of Overall Optimists. Is there a second? Any other nominations?

ANOTHER WAY TO BEAT THE H. C. L. (From the Galesburg Republican-Register). IF YOUR RENT IS DUE, call us. We will move you. "Phone 2557 State."

"Five Seconds a Day With Our Presidents." IV.—James Madison. 'Twas Nature's whim
In her great plan
To make of him
A four-square man.

Men and Boys Wanted.

FREE.
We learn you barber trade if apply at once. Day and evening classes. Modern Barber College, 2162 Ontario, Cleveland.—Cleveland Plain Dealer.

Refuting the slander that barbers are not learned men.

Hence the Expression: "He Looks Like an Old Crab."
(From the New York Tribune).

One of the most singular looking creatures that ever walked the earth or "swam the waters under the earth" is the man faced crab of Japan. Its body is scarcely an inch in length, yet the head is filled with a face which is the counterpart of a Chinese coolie—a veritable missing link with eyes, nose and mouth all clearly defined.

WE submit the following from the Monmouth Atlas as an entrant in the political ad classic sweepstakes.
—
Remember this next week is the formation of the Republic of Cuba and in the Philippines.

Vote for the man whose record shows that he is with you, and for you in support of the same things that you are for.

UNFURNISHED modern apartment, close in; by May 1 or sooner. Refined adults employed. Must be reasonable.—Want ad. Reasonable? Har, har—it is to laff.

—
ENGENTLE Spring finally started something with the rough stuff she's been pulling for the past month. She made poor April weep.

AND St. Vitus only knows when she'll dry her eyes!

R. E. M. G.

HEALTH TALKS

BY WILLIAM W. BRADY, M.D.

Save the Wrapper—Is Excessive Sweating Morbid?

Contrary to the morbid notions inspired by exploiters of la-de-damism plain every day sweating is neither indecent nor impolite. It is simply silly for one to feel embarrassed because the hands or the face sweat.

Excessive sweating is frequent in various systematic diseases. Profuse sweating in sleep occurs in many different diseases that "night sweats" can not be considered suggestive of any particular trouble.

People who eat more meat than they need are likely to sweat excessively on slight provocation. Infants, improperly fed, and consequently suffering in some degree with rickets are likely to sweat in sleep, especially about the head.

Persons who take tea or coffee to excess are likely to sweat too much. Sweating limited to one side is usually due to some reflex irritation of the sympathetic nervous system, which controls the sweat glands.

Excessive sweating of the armpits may be safely stopped by sponging the clean, dry surface each alternate day for three or four times with a solution of aluminum chloride, one-half ounce, in distilled or rain water, two ounces, and allowing this to dry before dressing.

Excessive sweating of the feet may be similarly treated. If there is a disagreeable odor, the feet should be sponged daily with a solution of formalin (Liquor formaldehyde 40 per cent) one ounce, in water, one pint. This should dry before putting on the stockings.

Another good remedy for excessive sweating of the feet is finely powdered alum sprinkled daily in the shoes and in the stockings. It is better not to use hot water, but only cold water for bathing the feet, and the more rarely they are bathed the better. In bad cases the feet of the stockings may be soaked in saturated solution of boric acid (as much as the water will dissolve) at night and hung up to dry. Low shoes should be worn rather than high shoes; and it is wise to go barefooted whenever possible.

For localized sweating elsewhere, topical applications are less satisfactory. This lotion may be used as a wash, sponged on and allowed to dry, twice a day:

Tannic acid, 1 dram
Alcohol (or toilet water), 3 ozs.
Water, 3 ozs.
Sometimes a drying powder is preferable, or at least more convenient. This is a good one:
Salicylic acid, 1 dram
Boric acid, 1 oz.
Zinc stearate, 2 ozs.

QUESTIONS AND ANSWERS.

Pimples.

Will you kindly publish receipt for taking yeast cakes for pimples and gaining weight? (J. J. D.)

Answer—There is no particular recipe. Take one yeast cake, any brand used for baking or bread making, after each meal, or twice a day, for six weeks, more or less, and the dose is easily swallowed if the yeast is stirred up with water, fruit juice, milk or other beverage. Often it tends to loosen the bowel. Sometimes it seems to stimulate growth. Many individuals declare they have picked up considerable weight taking yeast. Yeast is a nitrogenous food, very concentrated; rich in vitamin; sometimes an aid, rather than a hindrance as might be imagined, for digestion, reducing fermentation and increasing appetite. Now, then, you know as much as I know about yeast. If any reader dares to write and ask whether I recommend yeast for purifying the blood I'll get cross. In order to forestall uncertainty, let me add that I do recommend yeast, as above, for obstinate pimples and for obstinate crops of boils, and for no other disease.

Daily Bathing Questioned.

Is it good for me or not to take a daily bath? A man told me it was not good as it removes the natural oils from the skin thus retarding the health. (R. H. C.)

Answer—I think a daily bath is advisable only for young infants, invalids, and persons necessarily exposed to much dirt. A bath twice a week is ample for perfect cleanliness, provided the individual lives hygienically otherwise, and provided air baths are taken daily, and provided there is no lack of clean clothing. Too frequent bathing does remove the skin oil, and that subjects the skin to irritations and makes it more difficult to keep warm with moderate clothing. This morning bath business is all right for some people and all wrong for most people. The frequency of bathing by no means determines an individual's cleanliness.

Household Hints

Menu (100).

BREAKFAST.

Sliced Oranges
Cereal and Cream

LUNCHEON.

French Toast Coffee
Smoked Sausages

DINNER.

Cheese Canape Young Onions
Boiled Ham Cream Gravy
Mashed Potatoes Peas
Lettuce
Rhubarb and Raisin Pie Coffee

Nut Breads.

Peanut Bread—Two cups of flour, one cup of peanut butter, one cup of milk, one-half cup of sugar, one teaspoon of salt, three teaspoons of baking powder, one egg.

Sift the dry ingredients together. Dissolve the peanut butter in the milk slowly and add the well beaten egg. Add to the dry ingredients and mix well. Place in a greased bread pan and set in a warm place for 20 minutes to rise. Then bake for 40 minutes in a slow oven.

Nut Bread with Yeast—Three cups of flour, one cup of chopped walnuts, one cup of rolled oats, one cup of milk, one-half cup of sugar, one teaspoon of salt, five teaspoons of baking powder, one egg.

Sift dry ingredients together. Add the milk, well beaten egg and the nut meats. Place in a greased pan and set aside in a warm place for one hour to rise. Bake in a moderate oven for 45 minutes.

Nut Bread with Yeast—Three cups of flour, one cup of chopped nut meats, one cup of scalded milk, one-quarter cup of lukewarm water, one-half yeast cake, one tablespoon of shortening, two tablespoons of molasses.

Dissolve the yeast in the lukewarm water, then stir in remaining water. Let the scalded milk, become lukewarm and then add the yeast mixture. Add molasses, nut meats and half the flour and beat until the whole mixture bubbles thoroughly. Then add shortening and remainder of the flour.

Knead for 10 minutes, place in greased bowl and leave in a warm place to rise. When double in bulk cut down, knead again, shape into small loaves and place into greased pans. Cover and set in a warm place to rise, then bake in a moderate oven.

Nut Drop Cakes—Two and one-half cups of flour, two-thirds cup of chopped walnut meats, two-thirds cup of raisins, one cup of sugar, two cups of sour milk, one-quarter cup of molasses, one teaspoon of salt, one teaspoon of cloves, one teaspoon of soda, one teaspoon of cinnamon.

Sift dry ingredients together, add milk, butter and molasses, nuts and raisins. Drop on a greased pan by spoonfuls and bake in a moderate oven.

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Five Minutes a Day With Our Presidents

BY JAMES W. GAN

The First Politician.



MARTIN VAN BUREN.

1782—Dec. 5, Martin Van Buren born at Kinderhook, N. Y.

1803—Admitted to the bar.

1807—Married Hannah Hoos.

1808-13—Surrogate of Columbia county.

1813-15—State senator.

1815-19—Attorney general of New York.

1819—Death of his wife.

1821-29—United States senator.

1829—Governor of New York. Secretary of state of the United States.

Martin Van Buren was the first machine made politician in the presidency, and he was more than that when he came to the White House. The first of the presidents to have been born under the American flag, rather than under the British, and he and Roosevelt were the only presidents not wholly descended from inhabitants of the United Kingdom.

Sprung from Dutch families on both sides, Van Buren married into a Dutch family, and was able to speak the language of his ancestors. He was born and he died in a little Rip Van Winkle village on the east bank of the Hudson, where his father was a farmer and incidentally a tavern keeper. Leaving school and entering a law office in his native town at 14, after the manner of most American leaders from Jackson to Lincoln, he picked up as he went along such education as he gained. Yet not one of our many lawyer presidents has won a higher rank in his profession. While only a boy so small that he had to stand on a bench to address the jury, he scored his first success at the bar. At 40 he retired from practice with money enough for a man with a Dutch thrift, which was mistaken for stinginess by the less prudent Anglo-Americans around him.

Equally precocious in politics, Van Buren was chosen a delegate to a political convention before he was of age; was appointed a county surrogate at 25; elected to the state senate at 30; appointed attorney general of the state at 32; and at 38 he was elected a senator from the United States. Already he was at the head of the "Albany Regency," which continued to run New York and to dominate the national Copyright, 1920 by James Morgan; published by special arrangement with The McClure Newspaper Syndicate.

"Does the old gentleman have prayers in his house?" It was more than an adroit suggestion that as an inquiry that this propagandist of 90 years wrote to a man who was writing up Jackson for the campaign. "If so, mention it modestly."

In that fierce Jackson campaign, Van Buren took the party nomination for governor of New York. Being elected, he resigned from the senate, and then, after only two months in the governorship, he resigned again to be secretary of state in the new cabinet. Thus he held within 12 weeks three of the highest prizes in public life and at the same time was heir-apparent to the presidency itself.

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